

VERMONT FEDERAL
CREDIT UNION presents

SEVEN DAYS

MENU & EVENT GUIDE
APRIL 27-MAY 4, 2012

vermont
RESTAURANT
week

vermontrestaurantweek.com

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VERMONT FEDERAL
CREDIT UNION presents

SEVEN DAYS



APRIL 27-MAY 4

TO BENEFIT

Vermont Foodbank



Stick a fork in it!

Take a picture of your Restaurant Week meal with a fork stabbed into it. Then upload it to our Facebook page at [facebook.com/vermontrestaurantweek](https://www.facebook.com/vermontrestaurantweek). The best photo will win its photographer dinner for two at a participating restaurant!

Been meaning to try that restaurant everyone is talking about? Now's your chance to dig in!

Chefs, farmers and foodies will converge to celebrate the state's vibrant local food culture during the 2nd Annual Vermont Restaurant Week.

For eight days, 80+ restaurants in Burlington, Stowe, Montpelier, Rutland and beyond will offer special price fixe

a field-to-fork festival!

meals at one of three price points — \$15, \$25 or \$35 per person — depending on the fare. Try lunch specials for \$10 or less.

Vermont Restaurant Week isn't just about enjoying steak frites and maple-crème brûlée. It's also a celebration of the state's incredible farmers and artisan food producers. Vermont is a leader in the farm-to-table movement and boasts more craft brewers and cheese makers per capita than any other state.

A packed week of foodie events (see pages 4-5) kicks off on Thursday, April 26, with the **Sweet Start Smackdown**, a festive dessert competition among 10 of the state's most talented pastry chefs, at the Higher Ground Ballroom in South Burlington. Scores from a celebrity judges and attendees decide which concoctions will be awarded Vermont Restaurant Week's Signature Sweet.

On Sunday evening, April 29 at Palace 9 Cinema, film fans will enjoy a revival of Amy Lee's classic **Eat Drink Love Women** and sample authentic Chinese

dumplings, Dreaming Tree Wines and Wolaver's Fine Organic Ales at the prize-winning cocktail hour. Renowned Vermont author Barry Estabrook and food writer Marianne Colts will meet up at Burlington's New Moon to present **"Unlocking the Food Chain,"** a Monday evening salon exposing the hidden lives of the foods we eat. Teams of savvy food-trivia fanatics compete for prizes during Tuesday night's popular **Culinary Pub Quiz** at Nectar's in Burlington. Restaurant Week's Friday evening finale introduces sadie lovers to the up-and-coming beer cocktail at **"Bacon 'n' Beers,"** a brewer from Otter Creek

Brewing Co. leads a demonstration and tasting of the trendy libations at Burlington bar Red Square.

Affordable childcare is also part of the deal. Parents can enjoy a quiet dinner for two knowing their kids are safe and supervised at the Greater Burlington YMCA. Professional, trained childcare providers will be on duty the evenings of Friday, April 27, and Saturday, April 28. See page 5 for pre-registration details.

Hungry to give? Donate to Vermont Foodbank — the beneficiary of Restaurant Week — by contributing the money you saved on your eating adventures to the virtual food drive on our website. Better yet, take out your mobile phone right now and text "FOODNOW" to 52800 and make a \$10 mobile donation.

The contribution will show up on your phone bill. In addition to all the love you send Vermont Foodbank this week, Senem Deyar will donate 10 percent of sponsorship and event proceeds to this worthy cause.

We hope you're hungry, because it's almost time to get your fork!



Vermont Restaurant Week coincides with publication of the 2012 edition of 7 Nights: The Seven Days Guide to Vermont Restaurants & Bars, available free of charge throughout the year at hundreds of locations in central and northern Vermont.

PARTICIPATING RESTAURANTS

LUNCH DEALS

August First	7
Bakers Restaurant	16
Big Picture Cafe and Theatre	22
Bluebird Tavern	7
Cafe Providence	19
Charlie's Rotisserie & Grill	12
CityMarket/Ocean River Corp.	7
Connie's Kitchen	24
Cosmic Bakery & Cafe	25
East Side Restaurant, The	24
El Cortijo Taqueria y Cantina	8
Farmhouse Tap & Grill, The	9
Foundry Pub & Grill, The	27
Indie's Taqueria and Grill	23
Mexicali Grill & Cantina	14
New Moon	10
Our House Bistro	13
Pauline's Restaurant & Cafe	12
Pukinellas	12
Shepard's Pie Restaurant	20
Sweetwaters	11
Three Penny Taproom	27
Three Tomatoes Trattoria	11
Burlington	11
Wilketon	11

\$15/PERSON

Cafe Providence	19
Charlie's Rotisserie & Grill	12
El Cortijo Taqueria y Cantina	8
Farah's Place	9
Our House Bistro	13
Pauline's Restaurant & Cafe	12
Prohibition Pig	21
Pukinellas	12
Reservoir The	21
Steeple Market	25
Three Penny Taproom	27
Two Brothers Tavern	18
Union Jacks	12

\$25/PERSON

Bar Antidote	17
Bakers Restaurant	16
Bounded Frog The	16
Belted Cow Bistro, The	15
Big Picture Theater and Cafe	22
Black Door The	26
Black Sheep Bistro	17

Bobcat Cafe and Brewery	18
Cafe Providence	19
Cosmic Bakery & Cafe	25
Daily Planet, The	8
Das Bierhaus	8
Guns! (Duvende)	8
East Side Restaurant, The	24
El Gato Cantina	9
Farah's Place	9
Farmhouse Tap & Grill, The	9
Foundry Pub & Grill, The	27
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Junior's Italian	14
Kismet	26
La Villa Bistro & Pizzeria	16
Mud Taco The (Montpelier)	26
Mud Taco The (Waitsfield)	22
Mexicali Grill & Cantina	14
Morgans Pub & Grill at the	11
Three Station Inn	20
One Federal Restaurant & Lounge	25
Our House Bistro	13
Pauline's Restaurant & Cafe	12
Pie in the Sky	23
Picasso Pizzeria & Lounge	23
Prohibition Pig	21
Pukinellas	12
Ro Irish Pub	10
Souffler Steak & Ale House	11
Shanty on the Shore	11
Shepard's Pie Restaurant	20
Sweetwaters	11
Texas Roadhouse	14
Trader Dukes	19
Two Brothers Tavern	18
Village Cup The	15
Windjammer Restaurant and	15
Upper Deck Pub	13
Wooden Spoon Bistro	13

\$35/PERSON

3 Squares Cafe	17
A Single Pebble	6
American Roadhead	17
Burlington Hearth	6
Arrows Grill and Pub	20
Bar Antidote	17
Belted Cow Bistro, The	15
Blue Puddle Bistro	25
Bluebird Tavern	7
Cafe Providence	19
Caroline's Fine Dining	15
Church & Main	7
Farah's Place	9
Hamington House Inn and Restaurant	20
Hen of the Wood at the	23
Grist Mill	23
Houtglass at Stowe Mountain	22
Leixie	28
Kitchen Table Bistro, The	22
L'Amorino	9
Lago Trattoria & Catering	24
La Belleville	24
Leung's Bistro	20
Michaels on the Hill	11
Monie's Old Back Tavern	14
Postus	10
Positive Pie 2	26
Red Clover Inn & Restaurant, The	17
Salt	26
Slammy Night Cafe	17
Three Tomatoes Trattoria	19
Rotland	19
Tonic and Cafe/Bistro	22
Tourterelle	18

Browse menus on your phone at:
m.vermontrestaurantweek.com



HUNGRY 2 GIV?



Vermont Foodbank

Donate \$10
to Vermont Foodbank right now
from your mobile phone:

text **FOODNOW**
to **52000**



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vermont
restaurant
week.com

A donation of \$10 will be added to your mobile phone bill (based on your phone service). Message and data rates may apply. No images are stored on your phone. No need to delete photos.



APRIL 27-MAY 4

PARTICIPATING RESTAURANTS

SPECIAL EVENTS

Desert come a first at this Restaurant Week-ree kickoff battle where 10 pastry chefs from every corner of the state compete while foodies feast. Combined scores from celebrity judges — Ben & Jerry's cofounder Jerry Greenfield and pastry chef/author *Gesine Bullock-Prado* — and votes from you decide the winner of Vermont Restaurant Week's Signature Sweet. Guests have two hours to taste every tempting dessert, and three tokens with which to choose their favorites — all while enjoying a snail bar and lawn pass from Burlington's psychotropeal band *Gauguin*.

Thursday, April 26, 8:30-8:50 p.m. at Higher Ground Ballroom, 1214 Washington Road, South Burlington. Tickets: \$8 advance/\$10 day of. highergroundmusic.com

Sweet Start SMACKDOWN

The Chef-testants

- **Robert Algeo**, Trapp Family Lodge (Stowe)
- **Miguel Bernard-Simons**, Chef Pato Clusin Free (Burlington)
- **Terry Coolbeth**, Connie's Kitchen (Hartford)
- **Theodore Damaskos**, Trap Door Bakehouse & Café (Gloucester)
- **James Gioia**, the Pitcher Inn (Warren)
- **Natasha Jernick**, Cray's Haman Girls Bakery (Burlington)
- **Jesse Laine**, the Bearded Frog (Shelburne)
- **Nick Mahood**, Goodie and Pies Restaurant (North Fambree)
- **Mike McCarthy**, Connie's Bakery & Café (St. Albans)
- **Phil Merrick**, August Fine (Burlington)

Booze 'n' Brews: Meet the Beer Cocktail



Beer cocktails are the hottest bar trend you might not have heard of. If you've never sipped a Michelada — or even a Black Velvet — then join *Otter Creek* head brewer Mike Gerhart and *Red Square* mixologists as they blend *Wolaver's* ale and umami and delicious blenders.

Friday, May 4, 6-8 p.m. at *Red Square*, 136 Church Street, Burlington. Free.

A Food Salon: Unlocking the Food Chain

Last year, acclaimed food writer **Barry Estabrook's** book *Thimbleweed* ignited a national dialogue on industrial agriculture. In her books and nationally syndicated food column, food writer **Marianna Catta** has explored the food we bring home to our families. Together, they'll discuss the surprising, hidden stories behind the food we eat, and how we can make better choices for our bodies and our planet.



Complimentary light snacks served at the salon. Beverages from *Dreaming Tree* wines and Vermont's own *Wolaver's Pine Organic Ales* available for purchase.

Monday, April 30, at *New Moon Café*, 150 Cherry Street, Burlington. 5:30-7 p.m. \$5 donation.



Culinary Pub Quiz

Play seven rounds of delicious trivia — including questions about food in music and movies. Hosted by *Nectar's* and sponsored by *Top Hat Entertainment*, the evening promises plenty of games and mountains of gassy fun. Arrive early, 10 tables go fast. Teams encouraged.

Thursday, May 2, 7:30-10 p.m. at *Nectar's*, 238 Main Street, Burlington. Free.

EVENTS AT A GLANCE

Foodie Flick: Eat Drink Man Woman

In *And Let's Eat*, 1994's *Twelve-
mo-
re-
drama*, *But
Drink* *Man
Woman*, a well-
known chef's
life revolves
around the op-
erant *Sheddy* dis-
cuss his mother
for his three
adult daughters.
The catch - he's
lost his sense of
taste. The visual
food features
more than 300 Chinese delicacies, sure
to heal the family's broken hearts - and
palates.



Active study for a free taste of deli-
cious Chinese dumplings prepared by
A Single Pebble. The cash bar features
beverages from *Dreaming Tree Wines*
and Vermont's own *Wolver's Fine Or-
ganic Ales*. And, yes, you can bring your
drinks into the theater!

Sheddy, April 20, at Palace 9 Cinemas,
10 Fayette Road, South Burlington. Cock-
tail hour 4:30 p.m. Showtime 8:20 p.m. \$7
info, 894-5512

Parents' Night Out

Even families with kids have no excuse
to miss out on Restaurant Week. Thanks
to the expert childcare providers at the
Greener Burlington YMCA, parents can
enjoy a Friday or Saturday night on the
town while their kids have fun at the Y.

Childcare is available Friday, April 27,
from 6 to 8:30 p.m. and Saturday, April
28, from 5:30 to 8 p.m. Food and beverage
are included in the reduced fee. \$10
(singles), \$14 (couples) per person, per child,
age 2 through 12. Perfect parties are limited
to 50 children/night. Pre-registration is
required.

Call 862-5522 to sign up your kids, and don't
forget to make your dinner reservations
ASAP. Weekend tables will fill up fast!

THURSDAY, APRIL 26

SHIRT START SHACKDOWN

Don't count first at this restaurant.
Week-end boathouse 10 passing clouds
from every corner of the state compete
and foodies feast. Higher Ground
Ballroom 1234 Wilton Road, South
Burlington. 5:30-8:30 p.m. Tickets, \$8
advance, \$10 day of. HigherGroundMusic.com
or 802-632-0777.

FRIDAY, APRIL 27

PARENTS NIGHT OUT Affordable care for
children ages 2 through 12 at the Greener
Burlington YMCA, 286 College Street,
Burlington. 6-8:30 p.m. \$30 members,
\$14 nonmembers. Pre-registration
required. 862-5522

SATURDAY, APRIL 28

PARENTS NIGHT OUT Affordable care for
children ages 2 through 12 at the Greener
Burlington YMCA, 286 College Street,
Burlington. 6:30-8:30 p.m. \$30 members,
\$14 nonmembers. Pre-registration
required. 862-5522

***SPRING INDOOR FARMERS MARKET** Buy
local meat, cheese, bread and baked
goods, early-morning and sundries,
lemb. flour and herbal products, hot
chocolates, hot sauces, soaps, clothing
and jewelry. Also featuring live piano
music and a playground. Big Picture
Theater and Café, 1100 West 4th Street,
Montpelier. 10 a.m.-2 p.m. Info: 456-0204

SUNDAY, APRIL 29

FOODIE FLICK: EAT DRINK MAN WOMAN

Pre-dinner cocktail hour with free
Chinese delicacies from A Single Pebble
and cash bar. See description at left.
Palace 9 Cinemas, 10 Fayette Road, South
Burlington. Cocktail hour 4:30 p.m.
showtime 8:20 p.m. \$7 info 894-5512

MONDAY, APRIL 30

A FOODIE ON UNLOCKING THE FOODIE

Food writer Barry Estabrook, author of
"The Foodie" and author Mariana Catta
explore the hidden life of food. New Moon
150 Cherry Street, Burlington. 5:30-7 p.m.
\$5 donation. Info: 864-5884

TUESDAY, MAY 1

CULINARY PUB QUIZ Answer early for seven
rounds of foodie trivia - to big go fast.
Nectar's, 188 Main Street, Burlington.
7:30-10 p.m. Free. Info: 636-4771

***MAY DAY DINNER: THE FISH-MONGER AND
THE PRINCE OF PORK** A five-course
dinner paired with wines from southern
Italy, supplied by Calmar Beverage and
Vermont White Herbs. Kismet Italian
Blood Mountain Farm and Healthy Living
Market's butcher Frank Pace present four
courses of seasonal, sustainable seafood
and Vermont-raised pork. Three Tomatoes
Thatcham, 83 Church Street, Burlington. 6
p.m. \$85 inclusive. Reservations required.
640-9325

WEDNESDAY, MAY 2

***ARVAD'S PUB QUIZ** Hosted by Top Hat
Entertainment, sponsored by Long Trail
Brewing. Arvada's Grill & Pub, 3 South
Main Street, Waterbury. 7 p.m. Free
info: 244-8803

**IN THE SEASONAL MARKET KITCHEN WITH
MICHAEL BENDIT** Get hints about buying
the freshest in-season produce. Healthy
Living Market & Café, 292 Dorset Street,
South Burlington. 5:30-6 p.m. \$20
Register: 863-2593 ext. 1

THURSDAY, MAY 3

SAUCE BOSS: SECRETS OF A SAUCIER
Learn the art of sauce preparation from
Norm Lesner. Goldenrod's Healthy Living
Market & Café, 292 Dorset Street, South
Burlington. 5:30-6 p.m. \$45. Register:
863-2593 ext. 1

FRIDAY, MAY 4

**BOKE N BREWS: MEET THE BEER
COCKTAIL** Freshly-Brewed Week
with an extensive selection of
adventurous beer cocktails. Red Square
136 Church Street, Burlington. 6-8 p.m.
No cover. Info: 864-5884

GIRLS NIGHT OUT: ANTIKSTI You and your
best friend will work together to cut,
cook, mix, measure, marinate and eat
your way to an outstanding plate of
traditional Italian finger foods. Healthy
Living Market & Café, 292 Dorset Street,
South Burlington. 5:30-6 p.m. \$65/pair.
Register: 863-2593 ext. 1

SATURDAY, MAY 5

***CHICO DE MARI @ THE PUMP HOUSE &
HOTEL ANY COURTYARD** Live music by
Caraboso Pops. Mexican street fare,
tacos, shrimp and the dill skewers
charms, micheladas and of course
margaritas. Free giveaways from LandShark
& Bull Light. 8:00 p.m. Post Road
July 2-7 p.m. Info: 327-2500

***RICHMOND CHOCOLATE WALK** Taste
chocolate treats from 20 participating
businesses to benefit a Daycare of the Hand
trains at Carmichael Middle School.
Only 250 tickets sold. \$20/person. Info
and tickets, vts4u4life.com



APRIL 27-MAY 4

SPECIAL EVENTS SCHEDULE



www.findfoodie.com

*Event is not organized by, nor directly
related to, Vermont Restaurant Week.



FIND US ON
FACEBOOK

Post your
Restaurant
Week updates
on our wall
or tag us from
your page.

Upload photos
of your meals
(see p. 2) and
check in for
daily contests
and giveaways.

MENU GUIDE

Menus in this section will be offered April 27-May 4.
Reservations are recommended for all restaurants.
Find reviews, directions and menu details at
vermontrestaurantweek.com.



New to Restaurant Week in 2012

RESERVATION PLANNER

	1st Restaurant Choice	Phone	2nd Restaurant Choice	Phone	Res. Time
Fri., April 27					
Sat., April 28					
Sun., April 29					
Mon., April 30					
Tue., May 1					
Wed., May 2					
Thurs., May 3					
Fri., May 4					

A Single Pebble

133 Bank Street, Burlington, 855-5200

A Single Pebble will offer its special tasting menu, for Restaurant Week. The menu is for the entire table and consists of smaller portions of regular menu fare, specials and dishes that will never appear anywhere else. What you will receive is up to the chef. Each dish is brought to the table as soon as it is ready and it must be shared family style.

The Tasting Menu is available either vegetarian or non-vegetarian. Due to the seasonal nature of the menu, A Single Pebble cannot accommodate special dietary restrictions or allergies.

This is a sample menu.

Restaurant Week offerings may differ from those listed below.

CHEF'S SPECIAL TASTING MENU

Din Sun Platter
Featuring two types of dumplings
Mock Rat
Double Garlic Broccoli
Spley Three-River Soup
Beijing Street Noodles
Local, Crispy Grandmother's Egg With Hoang Kang Sauce
Jasmine-Tea-Smoked Duck on Rice Cake Noodle
Emperor's Beef

Grand Warmer Fennel
Topped with a corded walnut
Coconut-Milk Topioka
Pudding With Fresh Fruit

\$35



American Flatbread — Burlington Hearth

115 St. Paul Street, Burlington, 861-2566

Each course comes with a Brew Gravity beer pairing.

APPETIZER OPTIONS

Wild-Rasp Vichyssoise

Pitchfork Farm Microgreens

*With pickled fennel, asparagus, roasted red peppers, onions,
Doe's Leap feta and aged balsamic*

ENTREE OPTIONS

Choose one of the following flat breads, or do half and half

**Wild-Rasp Parris, Longbrind Farm Tomatoes,
Pickled Fieldbeards and Doe's Leap Chèvre**
**Doe's & Thompson Farm Carried Barbecue Pork,
Apple Cider Chutney and Spley Cabbage Slaw**

DESSERT

Maple Bread Pudding

With housemade caramel ice cream

\$15

AMERICAN FLATBREAD

August First

149 S Champlain Street, Burlington, 548-0080

Closed Sunday

LUNCH SPECIAL

Cup of Soup

Chowders change daily

Any Sandwich on Our New Rosemary Roll

Choose an adult turkey or lamb cutlet, corned chicken or tofu salad, BLT, salmon salad, and veggie and cheese

Cherry Double Ginger Cookie

\$8



Church & Main

154B Church Street, Burlington, 540-3040

Closed Sunday and Monday

APPETIZER OPTIONS

Wild Mushroom or Cappuccino

Wild mushrooms: fond or cream, squash and nutmeg sauce

Maple-Glazed Peck Belly

Waldorf truck: pork, pork, maple-side egg and bean

House-Cured Salmon Grenache

With white asparagus and sauce gribiche

ENTREE OPTIONS

Potato-Crusted Day-Best Cod

With kale, garlic and chorizo, smoked paprika oil

Grilled Chicken Statler

With butter braised red chiles, Edamame, potato and mushrooms, oil

English-Pan Agnolotti

English peas and asparagus filling, browned currents, truffle-butter sauce, and Pecorino cheese

DESSERT OPTIONS

Lemon-Poppy Seed Strawberry Shortcake

Pan-fried Fruit Panna Cotta

\$15

CHURCH & MAIN

Bluebird Tavern

66 St. Paul Street, Burlington, 540-1766

\$10 LUNCH SPECIAL

ENTREE OPTIONS

Shaved Perchetta Sandwich

With black pepper-potato soup

Double Burger

With black pepper

Roasted Vegetable Flatbread

Topped with herb goat cheese and herbs, served with a side of greens

\$35 DINNER MENU

APPETIZER OPTIONS

Baked Spring Onion Soup

With best winter, roasted almonds and goat cheese

Baby Arugula Salad

With best winter, roasted almonds and goat cheese

Hot Oysters

With slow-grass, cranberry salt and stinging nettle

ENTREE OPTIONS

Roast-Off Mackerel

With peas, carrots and sheep cheese

Goat Burger

With Vermont feta, lettuce and spinach potato

Butter-Poached Cod

Served with pickled carrot, rock shrimp and sautéed lettuce

DESSERT OPTIONS

Butterscotch Pot de Crème

With hazelnut brittle

Cream-Cheese Ice Cream

Topped with blueberry sauce

BLUEBIRD TAVERN

City Market/ Onion River Co-op

62 S. Wisconsin Avenue, Burlington, 540-0650

SPECIAL SANDWICH

Spring Spring Sandwich

Tasted, mouthful bread, tomato & with spicy pepper relish, mayo and horseradish, plus provolone, lettuce, tomato and banana peppers for an extra kick

AVAILABLE EVERY THURSDAY (\$5.99) OR WITH SALAMI (\$7.99)



APRIL 27-MAY 4

BURLINGTON



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APRIL 27-MAY 4

BURLINGTON



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Daily Planet

15 Center Street, Burlington 862-4647

APPETIZER OF THE DAY

Warm Baby Back Salad

With candied pecans, Southern Family Farm Gouda, Dungeness and cherry vinaigrette

Braised Short-Rib Ribs Amazez!

With porcini mushrooms and roasted fennel and peppers

"Loc Buge"

Artichoke tartar, creamy cheese and eggplant chips

ENTREE OPTIONS

Lean-Skin Salmon

With kale chips, charred ramp and red-wine vinegar chips

Potato-Crusted Tofu Chop

Vermont Day to do with rainbow chard and whole grain mustard sauce

Olive-Oil Poached Tuna

With green peas, lemon, white beans and goat cheese ragout and garlicky kale

DESSERT OPTIONS

Maple-Pecan Praline Ice Cream Sandwich

Rhubarb-Mascarpone Parfait

125



iDuino! (Duende)

30 N. Woodstock Avenue, Burlington 663-8046



Duende (Duende) will treat the world-famous Vermont Restaurant Week. A new menu will be available every night, filled with the freshest, finest first portions of all the local meats, cheeses and produce from Vermont farmers. Menus will be posted on the Duende (Duende) Facebook page one day before it is available, served from 6 p.m. to 10 p.m.

CUISINE SCHEDULE

APRIL 27 - 30

Mediterranean/
European cuisine

MAY 1-31 - 30

South American cuisine/
Southern comfort food

BAR 120

Ethiopian cuisine

MARIA 1

Far East, Italian cuisine

125

EXAMPLES FROM CURRENT MENU

APPETIZER OF THE DAY

Decadent Salad (Vermont)

Tastiness (Cuba)

Corn Fritters (Thailand)

ENTREE OPTIONS

Mushroom Burger (Nigiri)

Chicken and Waffles (USA)

Dancing Noodles (Korea)

DESSERT OPTIONS

Baklava (Mediterranean)

Churros (Mexico)

Shin Bo Milkshake (Asia)

Das Bierhaus

375 Church Street, Burlington 861-9600

Closed Monday

APPETIZER

Horn Salad

Crispy spring rolls, crushed
mashed and dried vegetables
tossed in our house-made Vermont
apple balsamic dressing and topped
with freshly grated Parmesan cheese
and crushed pepperoncinis

ENTREE OPTIONS

Black truffle sauce with choice of
our rub steak, red cabbage,
kale, potato, green peas, red
grilled asparagus, artichoke
and green beans

Sausage

Curry of bottom round beef
marinated with red wine, aromatic
spices and vegetables
Chef's recommended side:
red cabbage

Reservations

Slits of tenderized flank steak
marinated with beer, stuffed
with a blend of fennel, onion and
potatoes, and served with tomato
vegetable sauce
Chef's recommended side: kale, potato

Potato and Cheese

With golden-brown potato
Chef's recommended side:
crushed green beans

DESSERT

Apple Fritter à la Mode

Chopped apples are battered and
fried, tossed in cinnamon sugar, then
drizzled with our house-made heavy
cream sauce and served with
vanilla ice cream

125



El Cortijo Taqueria y Cantina

184 Bank Street, Burlington 497-1668

410 LUNCH SPECIAL

INCREDIBLE

Choice of two, served with
Special rice and frijoles

Expensive

Local specialty, farm-to-table, house-
made queso blanco and red sauce

Lonjo de Puerco

Guajillo and honey charbroiled
pork belly, Mexican cabbage and
braised cabbage

Churros

Crispy fluffs, served with
apple sauce, cinnamon sugar
dunking



415 DINNER MENU

APPETIZER OF THE DAY

Copa de Sopa

Cup of tomato soup, Cheddar
Vermont Creamery queso fresco and
sour cream

Vermont Creamery Queso

House-pickled jalapeños

Ensalada

Local greens and red onions with
avocado, cabbage, sweet potatoes
and citrus vinaigrette

CHICKEN

Choice of two, served with
Special rice and frijoles

Options to left

DESSERT OPTIONS

Fruit, Churros or
Beyoncé Brownies





El Gato Cantina

188 Church Street, Burlington, 540 3095

APPETIZER OPTIONS

Guanacaste

With fresh avocado, lime, cilantro and tomato

Adobe Shrimp

Grilled shrimp, New Mexican chiles and avocado salad

Local Tapachio

Boylan Farm beef or Mity Knoll Farms chicken rolled in corn tortillas, crusty bread served with house guacamole and local olive oil

Tacos Naked

Fresh greens, black beans, tortilla chips, pico de gallo and house chili guacamole with cilantro-lime vinaigrette

ENTREE OPTIONS

Local Chickarees

Slow braised, crusty fried Vermont Farley Farms pork belly served with sweet potato and pickled pepper relish, topped with red and gold apple vinegar

Vermont-Style Red Snapper
Braised red snapper topped with a sweet and spicy tomato, caper and olive sauce, served with rice and beans

Mity Knoll Farms Chicken Mole

Braised local chicken, smothered in house mole sauce, served with rice, beans and hot corn tortillas

Boylan Farm Beef Ranchitos

Chipsitos, braised local beef rolled in corn tortillas, topped with roasted pepper sauce, served with rice and beans

Sheffield Soles Burnishes

Arctic chile, glazed local soles, fresh veggie and black beans stuffed in a flour tortilla, topped with cream verde sauce

DESSERT OPTIONS

Tree Lichen Cake

Vanilla Panna

Crispy Sopapillas

With house-made ice cream

Banana Ploches

\$15



The Farmhouse Tap & Grill

180 Bank Street, Burlington, 540 3468

\$10 LUNCH SPECIAL

ENTREE OPTIONS

Vermont Soy and Mushroom Burger

With house yogurt, cabbage slaw and local sprouts

Housemade Ham Sundrwich

On Red Hen Baking Co. buns, with New England cheddar, house-made mustard and pickled and sautéed

Pasture-Raised Chicken Naked

With Vermont cranberries, local greens, dilly house cheddar and cider vinaigrette

\$25 DINNER MENU

APPETIZER OR SALAD

Green Salad

Local greens, Zerkow Settlers Farm baby fennel, Dor's Leap chives and kombu vinaigrette

Marinated Local Spring Vegetables

With glaze of honey and vinaigrette

Mity Knoll Farms Popcorn Chicken

With buttered milk and local greens

ENTREE OPTIONS

Smoked Jericho Settlers Farm Garlic Sausage

On a house-made bun with Farmhouse macaroni and

Farmhouse Veggie Burger

With house-made, local seed and Pickleback Farm microgreens

Housemade Maplebrook Farm Ricotta Gnocchi

With house-made sauce and spring peas

DESSERT OPTIONS

Lavender Panna Cotta

With chocolate and whipped cream, fruit

Rhubarb Upside-Down Cake

With infused vanilla ice cream

Chocolate-Stout Cake

With stout anglaise



Farah's Place

147 N. Winooski Avenue, Burlington, 540 3090

Closed Mondays

\$15 & \$35 DINNER MENU FOR TWO

APPETIZER OR SALAD

(Add \$10 to either or for a fix)

Green Salad

Lettuces, tomatoes, cucumber, avocado and red cabbage with spicy house dressing

Shrimp

Braised tomatoes, red onion, cucumber and parsley with house-made and olive oil dressing

\$35 ENTRÉE

Braised Lamb Shank for Two

Be med one whole pork, also served with fresh dill, parsley, oil, olive and

\$15 ENTRÉE

Yuh Chin for Two

Redfish rice fillet with long chives, ginger and egg and shaved with dried herb sauce

DESSERT FOR ALL MEALS

Baklava

Served with simple Persian-style tea



APRIL 27-MAY 4

BURLINGTON

L'Amante

128 College Street, Burlington, 540 5200

To best utilize the freshest seasonal produce, the chef changes the menu daily

The menu below is a sample.

Closed Sundays and Mondays

ANTIPASTI OPTIONS

Corpetto of Roasted Portobello

With sundries and truffled olive

Poached Egg

With soft and no-meat fried lentils

Pancetta-Wrapped Roasted Fennel

With lemon herb, shaved Parmigiano and balsamic reduction

PRIMI OPTIONS

Spaghettini, Garlic, Artichoke, Lemon, Thyme and Chili Flakes

Penne Bolognese

Ricotta Gnocchi, Peas, Pasa Beans and Oyster Mushrooms

SECONDI OPTIONS

Grilled Hanger Steak

With white bean puree and caper points

Grilled Swordfish With Capers

With white bean puree and caper points

Roasted Leg of Lamb

With garlic and rosemary reduction

\$35

L'Amante

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APRIL 27-MAY 4

BURLINGTON



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your phone.

Upload photos
of your meals
(see p.2) and
check in for
daily contests
and giveaways.

Leunig's Bistro & Café

113 Church Street, Burlington, 863-3738

APPETIZER OPTIONS

House Salad

Baby greens, Belgian endive, parmesan cheese and maple vinaigrette

Soup du Jour

French vegetable and white bean soup with Avana and parsa

Ocean Soup Gratinee

A lobster sauce with hot bread and a side of cheese

ENTREE OPTIONS

Beef Wellington

Peppercorn-Dusted Cauliflower "Steak"

Free, roasted cauliflower topped with roasted tomato, balsamic reduction, chickpeas, red onion, arugula and cashew nut "crumbs," and served with super tomato-queso pasta and sautéed baby spinach

Steak Frites

Marinated, grilled steak with pork, wine, onion, glaze, horseradish sauce and French fries

DESSERT OPTIONS

Homemade Chocolate Truffle

Homemade de French Macaron

\$15

LEUNIG'S
BISTRO & CAFE

Pistou

81 Main Street, Burlington, 840-1783

This is a sample menu.

Restaurant Week offerings may differ from those listed below.
To take advantage of the freshest seasonal produce, the chef will determine
the Restaurant Week menu nightly.
Closed Monday.

APPETIZER OPTIONS

Arugula Salad

With fennel, citrus and almonds

Celery Root and Fennel Soup

With cream of a nut brown

ENTREE OPTIONS

Loach Shoulder

With wild mushroom, garlic, herbs and herb jus

Misty Knoll Farm Chicken

With roasted potatoes, squash and jus

DESSERT OPTIONS

Espresso Panna Cotta

With honeycomb granola and chocolate

Assortment of House Ice Creams and Sobieski

\$35



New Moon

190 Cherry Street, Burlington, 263-8535

Closed Saturday

\$10 LUNCH SPECIAL

Choose a plate from two of the three categories listed. All meals come with sides as requested of your choice, including organic and gluten-free options

TALE SANDWICH OPTIONS

Chicken Caesar Club

Tomato, Basil and Mozzarella

Nantucket Chicken

Beer-braised, avocado, blue cheese crumbles, tomato and fresh cracked black pepper

Vegan Curry

Chicken Salad

Red Hot Baking Co. bread, Vegetarian, lettuce, tomato and pickle

SIDE SALAD OPTIONS

House

Field greens, roasted red peppers, Wisconsin goat cheese, tomatoes, carrots and balsamic vinaigrette

Spinach

Spinach, roasted mushrooms, red onions, hard-boiled egg, turkey bacon and feta vinaigrette

Cheese

Roasted Potatoes, roasted onions, fresh-cracked black pepper and Caesar dressing

Vegan Red and Greens

Field greens, tomatoes, kale, fresh basil, strawberry, cucumber and balsamic vinegar

SOUP OPTIONS

Choose a soup daily, this is a sample menu

Chicken and Dumpling

Tomato Bisque

Truffled Corn Chowder

Wheat Bean Florentine

Creamy Potato-Garlic



Ri Ra Irish Pub

123 Church Street, Burlington, 860-9401

APPETIZER OPTIONS

Deep Fried Artichoke Hearts

With lemon thyme salt

Grilled Shrimp With Fennel Slaw

ENTREE OPTIONS

Three-Mushroom Roasted Tomato Florentine

With herb potatoes

Grilled Cilantro-Lime Chicken

With roasted potatoes and roasted vegetables

Top Sirloin Steak

With balsamic-roasted onions and house French fries

DESSERT OPTIONS

Billy's Chocolate Mousse

Rice Pudding

\$15





Suffer Steak & Ale House

348 Church Street, Burlington, 864-9481

APPETIZERS

House-made, Braised Short-Rib Ravioli
With olives, roasted fennel, Parmesan and natural jus

ENTREE

Grilled SOCKeye Salmon
Crispy skin with butter and herbs. Roasted beans, and roasted cherry tomato vinaigrette

DESSERT

Flourless Chocolate Tort
With crumbly caramel sugar-top chocolate sauce and whipped cream

\$15

The Suffer

STEAK & ALE HOUSE

Sweetwaters

100 Church Street, Burlington, 864-0600

#10 LUNCH SPECIAL

ENTREE OPTIONS

Bayden Farm Beef Burger
Char-grilled Bayden beef, Mykadee Farm Grana Mountain Gruyere cheese and white truffle Parmesan fries

Smoked Misky Knoll Farms Chicken Salad

House-cured Misky Knoll chicken, dried cranberries, toasted almonds and poppers and celery with Bibb lettuce in a strawberry vinaigrette

Tomato Soup and Grilled Cheese

#25 DINNER MENU

APPETIZER OPTIONS

House-made

Char-grilled Pesto

Chef's selection of house-made sausages and pilsner served with arugula, dried-cherry compote and house-made fennel bread

Artichoke, Spinach and Erie Dip

Mykadee Farm feta, artichoke hearts, spinach, parmesan and G-Bread Bakery toasted baguette

Long-Trail-Beer-Braised Muscles

Joeber's Maine muskels, Braised in a Brown Ale, North Country Beechwood-smoked cheddar remoulade and fennel, fresh herbs and crispy fries

ENTREE OPTIONS

Pan-Seared Salmon

Wild of Atlantic salmon, Misky Gravy, Great Country pork steaks and tomato caper relish

Arugula-Pesto Pasta

Pesto pasta, tomato in arugula, grape tomatoes, house-made arugula pesto and Maplebrook Farm feta

Bayden Farms Misky-Steak

Bayden Farm rib-eye and pork marinated house steak, Cabot sharp cheddar mashed potatoes, Shoberie Vinograd red wine demi-glace and vegetable du jour

DESSERT OPTIONS

Vermont Maple Cheese Brûlée

Mint-Chocolate-Chip Biscotti Ice Cream

Sweetwaters

Shanty on the Shore

181 Battery Street, Burlington, 864-0038

APPETIZER

Rhode Island Calamari

Battered, lightly spiced, breaded and tossed with house-made garlic butter, salt and pepper

ENTREE

Maple-Ginger Salmon

Atlantic salmon, broiled in pure Vermont maple syrup and fresh, chopped ginger

DESSERT

Shanty Pie

Our very own house-made chocolate custard pie

\$25



Three Tomatoes Trattoria

88 Church Street, Burlington, 860-8933

Three Tomatoes Trattoria

Maple Tree Place, 182 Stewart Street, Williston, 957-8200

#10 ITALIAN STREET FOOD LUNCH

All items served on the outdoor patio

Insalata Verde e Pomodoro Crudo

Sliced greens from Intervale Farms with Long Wood Farm organic tomatoes

Wood-Fired Unbrined Sausage Grinder

With Ercoese Rabe

Vermont Salsina sausage with Ercoese rabe on a Red Hot Belcon Co. grinder roll

Pistachio Gelato

Fresh Vermont-made gelato



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BURLINGTON • SOUTH BURLINGTON



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Union Jack's
370 Shelburne Road, Burlington, 905-668-6626

APPETIZER OPTIONS

Homemade Chili
Tossed Salad

ENTREE OPTIONS

Traditional British Fish and Chips
Fresh haddock in our house brewed with thickly cut fries –
a family recipe, straight from the UK!

Chicken Curry
Mildly spiced, homemade Indian curry with rice

DESSERT

Freshly Baked Cookie
Ask for it buttered and hot!

415



Pauline's Café

1604 Shelburne Road, South Burlington, 802-1641

\$10 LUNCH SPECIAL

Choose appetizer or dessert

APPETIZER

Soup du Jour
Made fresh from the finest
ingredients

ENTREE OPTIONS

Local Beef Tongue and
Wild Watercress on Rye

Vegan Dumpling
in a fragrant broth with soy sauce
and herbs



DESSERT OPTIONS FOR LUNCH & DINNER

Vegan Chocolate Pot de Crème
Vegan Coconut, Almond and Flax Pudding
Flourless Chocolate Cake
Served warm with crème anglaise and whipped cream
Sorbet Selection

\$15 OR \$25 DINNER MENU

APPETIZER

Beef Salad
Lentil Crock Potto beans with
chives, local water greens, balsamic
dressing and spiced potatoes

415 ENTREE OPTIONS

Vermont Chevre Goat
and Chickpea Curry
With wild watercress

Vegan Dumpling
in a fragrant broth with soy sauce
and herbs

ALL-ENTREE

Greenford Family Farm
Vend Medallions
With Juicy Fall to play Watercress
greens and fennel medallions



Charlie's Rotisserie & Grill
1807 W. Barton Road, South Burlington, 802-1211

\$10 LUNCH SPECIAL

Choice of Homemade Side Dish, Grilled Wrap and Dessert

\$15 DINNER MENU

APPETIZER OPTIONS

Cesear Salad
Pommes, beets, garlic mustard,
fresh basil and balsamic dressing

**Charlie's Classic
Garden Salad**
Romaine lettuce, tomato, cucumber
and red onion

ENTREE OPTIONS

**Four Bone Rack of Ribs
With Choice of Two Sides**
Cooked with our homemade dry rub
and slow cooked for eight hours to
fall off the bone perfection. Served
on the grill with homemade Vermont
Honey BBQ Rib Sauce and served
with choice of two sides

**1/4 Rotisserie Chicken
Dinner With Choice of
Two Sides**
Our famous rotisserie chickens are
lightly seasoned and then slow
cooked for three hours making them
tender, juicy and flavorful

**Choice of Half-Pound
Angus Burger With
Choice of One Side**
Varieties and side dish burger:
cheese burger, blue cheese burger,
blue cheese burger, BBQ burger,
Garden burger and spicy ranch
burger

DESSERT OPTIONS

Apple Pie
Chocolate Cake
Berry Cheesecake



Pulcinella's

100 Dover Street, South Burlington, 802-3000

See our menu for full descriptions. Closed for lunch on Monday

\$15 LUNCH SPECIAL

SUPPER

Zuppa del Giorno
A bowl of any one of our daily soup
combinations

DINNER OPTIONS

Includes entree and salad
Melanzane (eggplant)
Petto di Pollo (chicken)
Prosciutto e Montarola
Pomodoro e Mozzarella
Salsiccia e Broccoli
Rapini (broccoli)
Panghi e Spinaci
(asparagus)
Pulpetta Parmigiana
(meatball)

Pancetta, Pomodoro e Rucola

Pollo alla Parmigiana
(chicken)

DRINK

Robbato

\$25 DINNER MENU

ENTREE OPTIONS

Insalata Verde
Zuppa del Giorno

SECOND-ENTREE OPTIONS

Petto di Pollo Parmigiana
Egg and onion layered chicken
meatballs sautéed with white wine,
lemon and cream
Filetto di Merlano Incrostato
di Patate e Pesto
Pan roasted Atlantic cod fillet,
encrusted in potato wedges
Cannelloni alla Fiorentina
Pasta encrusted and filled
with spinach, ricotta, Anchoinos
Parmesan

DRINK

Sorbetto
A scoop of pastry chef Jim's
seasonal sorbet



Trader Duke's

1127 William Road, South Burlington 680-7523

APPETIZER OPTIONS

New England Clam Chowder

Poached Pork and Spinach Salad

With spicy mustard vinaigrette, cucumber, garlicky peas, strawberries, mandarin oranges and balsamic dressing

Vermont Goat Cheese and Roasted Garlic Tartlet

ENTREE OPTIONS

Duke's Lobster Roll

Portobello Mushroom Napoleon

Layered with slices of antibiotic spinach, pepper jack cheese and roasted red pepper sauce, served with cheese-stuffed croissant

Braised Beef Bourguoise

Filled with Dijon mustard, smoked cheese, onion and tomato, served with sauté

DESSERT OPTIONS

Double Tree Chocolate Chunk Cheesecake

Home Baked Peach Cobbler

\$5



Wooden Spoon Bistro

1210 William Rd., South Burlington, 399-0274

Closed Monday

APPETIZER OPTIONS

Steamed Mussels

With chorizo wine sauce, basil, garlic and grilled bread

Wooden Spoon Crediti Plate

White bean herb spread and grilled vegetables with crustini

Wings

Choice of hot, medium or mild jerk sauce, served with ranch or blue cheese dip

Coronated Dusted Oysters

Served with truffle macarons

ENTREE OPTIONS

Grilled Rainbow Trout

With marinated antibiotic asparagus, fingerling potatoes and rosemary balsamic vinaigrette

Vermont Beef Short Ribs

With roasted spinach, sautéed mushrooms and cheese wrapped potatoes

Purple Potato Gnocchi

With roasted spring vegetables, fresh herbs and white wine butter

DESSERT OPTIONS

Flourless Chocolate Cake

With housemade vanilla ice cream

Raspberry White Chocolate Cheesecake

\$15

Wooden Spoon Bistro

The Windjammer Restaurant and Upper Deck Pub

3075 William Road, South Burlington, 892-0285

See online menu for optimal wine pairings

APPETIZER OPTIONS

Sea Scallops Wrapped in Bacon

With citrus-crusted pepper sauce and a hot sauce reduction

Vermont Cheese Bruschetta

Housemade Vermont cheese, housemade roasted capellini, sautéed onion and tomato relish, fresh basil and olive aioli on a grilled crostini

Artisan Cheese Board

Three chef selected Vermont artisan cheeses

ENTREE OPTIONS

Selections included with all courses

Chicken Granchio

Pasta, roasted and tenderized chicken breast layered with tangy crab meat. Italian roasted peppers and baby spinach, finished with a toasted breadcrumb crust

Salmon Dolce

Dijon and onion potato crust. Atlantic salmon fillet, finished with fresh ginger and honey glaze

Elou Bistro Steak

Served with our house rub and topped with balsamic reduction and crisp piccata, finished with Gorgonzola cream sauce

Vermont Revvelli

Local roasted beef tenderloin and smoked macadamia revelli, served with vine ripe and tomatoes and roasted olives, on a fine grilled asparagus on an onion, finished with crispy fried onions

CHICKEN OPTIONS

24-Karat Cake

Chef J.P.'s take to the world famous layered carrot cake

Belgian Chocolate-Kahuna Mousse

Adult, housemade favorite with Belgian chocolate and Kahuna

\$25 (+\$15 FOR WINE PAIRING)



The Windjammer
UPPER DECK PUB

Our House

36 Main Street, Winooski, 487-1844

410 LUNCH SPECIAL

Lunch Snack Mac

Eight ounce house mac & cheese, paired with your choice of a cup of house-made soup or a half size house salad

AND

Vermont Mac Pie

\$15 DINNER MENU

Baby Spinach Salad

With slow roasted, roasted potatoes, and sausage. Vermont goat cheese and house-made honey mustard dressing

AND

Choice of Specialty Mac 'n' Cheese

See online menu for meat and veggie options



\$25 DINNER MENU

APPETIZER OPTIONS

Twisted Wings

White meat wings with your choice of barbecue, teriyaki, garlic Parmesan, house or Buffalo sauce

Crab Cobb Salad

Chopped cucumber, tomato, hard boiled eggs and bacon with ranchified blue cheese dressing-crisped on a bed of crisp romaine with avocado lemon vinaigrette

ENTREE

Choice of Specialty Mac 'n' Cheese

See online menu for meat and veggie options

DESSERT OPTIONS

Vermont Mac Pie

Two & a half a Double Mashed and chocolate ice cream layered on a cookie crust and topped with chocolate shavings

Deep Fried Pink J

Chocolate drizzled golden, buttered peanut butter and strawberry jelly sandwiches served with a Fluff Truffle for dipping or drizzling



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(see p.2) and
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daily contests
and giveaways.

Mexicali Grill & Cantina

28 Walnut Street, Maple Tree Place, Williston, 679-6462

\$25 DINNER MENU

A glass of Domestic Beer or wine or pint of Williston's Ale is included with each meal. Dinner without a drink costs \$20

APPETIZER OPTIONS

Queso Dip

Artich, creamy blend of Gruyere aged cheddar cheese, roasted poblano peppers and green chiles, served with warm tortilla chips

Shredded Chicken and Tomato Soup

ENTREE OF THE DAY

Grilled Chicken and Portobello Squash

A four-ounce fillet is grilled and sautéed with grilled chicken, roasted portobello mushrooms. Marinated chicken and roasted red pepper sauce, served with your choice of sides

Vermont Cheddar and Spinach Tostitos

Fresh mass tostitos filled with any one of our soups and Cabot's cheddar cheddar cheese, steamed, cooked and served with your choice of sides

Roasted Summer Squash and Zucchini Burrito

Grilled summer squash and zucchini rolled in a burrito with peppers, red and/or roasted garlic black beans and guacamole, served with your choice of sides

DESSERT OPTIONS

Vermont Cider Caramelized

Irish cream dough made with Vermont apple cider and served with vanilla ice cream

Banana Foster Kugel

A four-ounce fillet with blue cheese and breadcrumbs, cooked in rum and sugar, deep fried, and served with vanilla ice cream

\$10 LUNCH SPECIAL

Choose any three, from two of the three courses above

MEXICALI GRILL & CANTINA

Texas Roadhouse

225 Interstate Corporate Center, Williston, 288-4330

APPETIZER OPTIONS

Fried Pickles

Basket of pickles, bread battered and golden fried

Cheese Blossom

Our signature hand-battered golden fried onion

Grilled Shrimp

Marinated shrimp, seasoned to perfection and drizzled with housemade lemon butter

ENTREE OPTIONS

Each entrée is served with your choice of two sides from a scratch side menu.

Twelve-Ounce Fort Worth Ribeye

Barbecue Chicken and Ribs Combo

Six-Ounce Dallas Filet

DESSERT OPTIONS

Big Ol' Brownie

Gourmet Apple Cinnamon

\$25



Monty's Old Brick Tavern

7911 Williston Road, Williston 255-6262

Monty's Old Brick Tavern is offering a choice of any appetizer, entrée and dessert for \$25 during Restaurant Week. Drinks are just some of the choices, with additional's provided each day. Closed Monday

APPETIZER OPTIONS

Thai Spicy Wings

Day, rubbed-spicy wings, grilled and topped with honey sauce

Monty's Macosale

Two-ounce macaroni with pork, cheddar, tomato sauce, parmesan, lemon and crushed garlic, served with grilled breadsticks

Daily Egg Roll

Chef's creations of the day

Root Salad

Butter, sautéed with herbs, parmesan, red wine, Vermont olive oil and roasted almonds, served with housemade maple-balsamic vinaigrette

ENTREE OPTIONS

Roast-Pork Chops

Two-ounce seasoned, slow-cooked grilled pork, topped with roasted and cream, tomato and mushrooms, with our cream sauce and apple Cider wine

Hanger Steak

Marinated, all-natural, lean hanger steak, seared and served over garlicky and blueberry-bacon pasta with red sauce

Chicken and Dumplings

Country chicken and dumplings with dumplings, peas, carrots and celery

Eggplant Parafish

Grilled eggplant, tomatoes, parmesan, squash and Parmesan, topped over housemade marinara sauce

DESSERT OPTIONS

Chocolate-Chip Cookies and Ice Cream

Cheese Brûlée

\$25

MONTY'S OLD BRICK TAVERN

Junior's Italian

653 Park Drive, Colchester 658-0000

APPETIZER

Garden Salad and Freshly Baked Focaccia

ENTREE OF THE DAY

Scallops in Veal

Scallops and open veal cream sauce, sautéed with parmesan, cut into a 2-inch square, then pan-broiled with our cream and parmesan

Roast Pizzeins

Marinated, grilled Italian steak with red cream, garlic, mushrooms and rich tomato dressing

Salmon Riviera

Battered in rich Dijon cream sauce with nut-dried tomatoes and fresh basil over asparagus

DESSERT OPTIONS

Tiramisu

Ladyfinger sponge infused with Kahlua and espresso, layered with whipped cream and strawberries

Cheese Brûlée

Baked custard with a thin, caramelized sugar top

Mozzarella Cap

Hot and creamy Italian style mozzarella

\$25





vermont creamery

fresh goat cheese

Webster, Vermont 05678
vermontcreamery.com

Caroline's Fine Dining

30 Route 15, Jericho, 899 2229

Enjoy suggested wine pairings for an additional \$10. Closed Tuesday

APPETIZERS

Asparagus Duo

Seared-grill asparagus, whole asparagus, Italian farro salad, shaved fennel and orange vinaigrette.
Monticello, Berkshire, Williamsburg Valley

ENTREE OPTIONS

Ratatouille With Vermont Butter & Cheese Creamery Bija
With fennel, asparagus, leeks, eggplant, bell peppers, red onion, tomatoes, basil sauce, roasted pine nuts and balsamic reduction

Beef Tenderloin Topped With Chestnut and Mt. Mansfield Creamery Half-Pipe Crust
With balsamic and brown buttered Tiramisu cake, roasted fingerling potatoes, and roasted white truffle mushrooms
Sella Maesa, Terra Rossa Reserve, Bardonia

DESSERT

Chocolate and Espresso Belgettes
With Ben & Jerry's vanilla fudge swirl and dark, espresso mocha sauce
Chateau Valley, Essex, Vermont

\$15

Caroline's
FINE DINING

The Belted Cow Bistro

4 Park Street, Essex Junction, 215-2683

Chef John Delphi's championship barbecue is also available with an advance order. Closed Tuesday and Monday

APPETIZER OF THE DAY

Roasted Beet, Endive and Arugula Salad

With blue cheese vinaigrette

Parade of Asparagus Soup

With roasted asparagus and Vermont bacon

Smoked Chicken Wings

With brown rub and spicy pectin glaze

ENTREE OPTIONS

Smoked Chicken Sandwich

On Truist toast with bread, hot Yukon gold fries

Asparagus and Mushroom Risotto

With local pea chicken and Parmesan

Seared Atlantic Salmon (+10)

With parley risotto and chive-crème brûlée

Grain-Fed Roasted Chicken Breast (+10)

With roasted garlic, place smashed potatoes and asparagus

Grilled Hanger Steak (+10)

With blue cheese butter and bread, hot Yukon gold fries

DESSERT

Milk Chocolate Mousse

With Assorted cheeses

\$25



The Village Cup

30 Route 15, Jericho, 899-2792

Additional \$10 for Vermont beer pairings

APPETIZER OPTION

Two-Seared Salmon Crostini

Served with a shaved fennel and mixed green salad, tossed in an orange and herb vinaigrette

Seared Corn Fritters

Croquette dices served with a spicy dipping sauce and spring greens
Epiphany Pizzeria, Northlake Brewery, Brookings, VT

ENTREE OPTIONS

Seared Maki-Maki

Seared over roasted red peppers, sautéed potatoes, grilled beets and wilted arugula with a blood orange beurre blanc

Spring Ratatouille With

Vermont Butter & Cheese Creamery Bija

With fennel, asparagus, leeks, eggplant, bell peppers, and sauce, tomatoes, basil foam and balsamic reduction

Red Mountain Ale, Middlebury, VT

DESSERT

Choice of Housemade

Dessert From Our Case

Chateau Valley, Essex, VT

\$25

The Village Cup



APRIL 27-MAY 4

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APRIL 27-MAY 4

SHELburne

Barkeaters Restaurant

97 Pike Road, Shelburne, NH 05480

Closed Mondays

100 LUNCH SPECIAL

California BLT

Beef, lettuce, tomato and onion, avocado and hard cheese atop an toasted whole rye. With a side of sweet potato fries

\$25 DINNER MENU

APPEZIZER OPTIONS

Seared Pici Muscles

Prepared with Vermont butter, garlic lemon and white wine, served with grilled baguette

Spicy Veggie Egg Rollie

Assorted fresh veggie sides, soy glaze, extras, sweet and spicy with sweet chili dipping sauce

Beet-and-Gout-Cheese Salad

ENTREE OPTIONS

Rock Lobster Fettuccine

Shrimp lobster meat and rock shrimp with butter, garlic, lemon, cream, parsley and Parmesan cheese

Add a five-ounce glass of J&J Gout Sauvignon Blanc for \$4.00

Grilled Quail With Quinoa and Roasted Butternut-Squash Salad

Marinated and grilled quail served atop a salad of quinoa, roasted butternut squash, toasted almonds and green onions, finished with apple-cider syrup

Add a five-ounce glass of Chateau La Cuvée du Duc Merlot/Cabernet for \$4.00

DESSERT OPTIONS

Steak Frites
Flat iron steak with house-made onions, pub fries and sauce

Add a five-ounce glass of J&J Gout Sauvignon Blanc for \$4.00

DESSERT OPTIONS

Apple Pie à la Mode

Molten Lava Cake à la Mode

Bowl of Ice Cream or Sorbet



The Bearded Frog

5247 Shelburne Road, Shelburne, NH 05487

APPEZIZER OPTIONS

Chilled Spring Pea Soup

With lemon cream, dill and chives

Baby Mixed Greens

Dressed in lemon herb vinaigrette, with Vermont olive oil

Chipotle-Black Bean Dip

With house-made queso fresco, roasted pepper, black bean salsa and lime-dusted potato chips

ENTREE OPTIONS

Southeast Vegetarian Lasagna

With jalapeño cream sauce, roasted vegetables and tortilla

Chicken Steller

With vegetable, mushroom, goat and local cheese, digest pasta

Stuffed Pork Ribeye

With roasted mustard greens and bacon stuffing, smoked potato salad and cherry onion marmalade

DESSERT OPTIONS

Bittersweet Flourless Chocolate Cake

With strawberry Grand Marnier sauce, toasted almonds and vanilla ice cream

Five-Spice Carrot-Cake Rosalade

With lychee, star anise, orange, mandarin orange, vanilla compote and honey sauce and vanilla

Spring Sorbet Trio

Strawberry, raspberry, and blueberry sorbet

\$25



The Bearded Frog

La Villa Bistro & Pizzeria

2705 Shelburne Road, Shelburne, NH 05486

APPEZIZER OPTIONS

Soup of the Day

Tomato Tortare

Spicy tortare topped with our special tomato sauce, fresh mozzarella and spicy sausage

Grilled Pork Tenderloin

Served on a bed of arugula and baby salad with a house-made balsamic reduction

ENTREE OPTIONS

Spicy Shrimp Riggs

Served over creamy polenta with fresh corn, scallions and olive oil

Pasta Escalade

Marinara, pesto sauce, garlic and sun-dried tomatoes on night cream sauce topped with fresh Parmesan and served over house-made fettuccine

Roasted Pechetta

Slow-roasted pork neck seasoned with Italian herbs and served with garlic mashed potatoes, grilled brussels and whole grain mustard

DESSERT OPTIONS

Chocolate-Peanut Butter Tart

House-made Whoopie Pie

Almond Biscotti Dipped in Chocolate

\$25



TWEET YOUR EATING ADVENTURES!

Tag your tweets with #vtrw

FOLLOW US! @vtrwweek

3 Squares Café

221 Main Street, Vergennes, 877 2792

APPETIZER OPTIONS

Belgian Redeye Salad

With toasted walnuts, shaved apples
and Dijon dressing

Yellow-Fin Nigroise Salad

With tartar sauce, hard-boiled
eggs and slow-roasted tomatoes
and olive vinaigrette

PEI Musicals

Served with 4 different types
Barbecued and citrus fruit

Five-Grain Soup

With lentils and Oregon cranberries

Pâté de Campagne

With pickled chutney, grain mustard,
comté cheese and golden baguette

SNACK OPTIONS

Batonsville Vol-au-Vent

With assorted French cheeses and
chicken orzo

Fennel-Crusted Scallops

With parmesan, poached leeks
and lemon-thyme beurre blanc

Avocado Chow

With potato roots, fresh herb salad
and grain mustard vinaigrette

COQUA VIN

Chicken served in red wine with
fingerling potatoes, pearl onions,
bacon, mushrooms and baby
carrots

Cassoulet

With lamb sausage, olive confit,
pork belly, white beans and herbed
bread crumbs

Braised Short Rib

With potage purée, haricots
verts, fresh horseradish cream and
Maldon salt

DESSERT OPTIONS

Honey-Glazed, Flourless Chocolate Torte

Tarte Tatin

With Chaumont cream and citrus
caramel

Trio of French-Inspired Vermont Cheeses

\$15



Black Sheep Bistro

250 Main Street, Vergennes, 877 6961

APPETIZER OPTIONS

Lamb Dumplings

With fresh meat pie

Tuna Tartare

Black-Olive Caesar Salad

ENTREE OPTIONS

Pan-Seared Tuna

With avocado salsa

Roasted Pork Loin

With lemongrass fruit compote

Duck Leg Confit

With fennel and leek salad in blood orange dressing

DESSERT

Choice of Special Dessert

\$15



**Black
Sheep
Bistro**

Bar Antidote

202 Green Street, Vergennes, 877 2002

Full description on online menu. Closed Sunday and Monday

\$25 PRESCRIPTION #1

APPETIZER OPTIONS

Barnstormer Fennel

Pork Plate

Crispy Potato Cake

ENTREE OPTIONS

Real-Ale PEI Musicals

Tree-Hugger's Dirt

Woollypup (Veggie Burger)

DESSERT OPTIONS

Barnyard Pudding

Rhubarb and Campari

Almond Tart

\$25 PRESCRIPTION #2

APPETIZER

Cheese Baked

ENTREE

Surf 'n' Turf Burger

Beef and Vegetables

DESSERT

Cherry's Chocolate Silk

\$35 PRESCRIPTION

APPETIZER OPTIONS

White-Bean Soup

Early Spring Vegetable Salad

ENTREE OPTIONS

Barnstormer Fennel

Hops-Smoked Pork Chop

Rustic Seafood Stew

Seared scallops, shrimp,
mussels and Vermont lobster and
Barnstormer Fennel fresh sausage

DESSERT OPTIONS

Cherry's Chocolate Silk

Rhubarb and Campari

Almond Tart

With homemade vanilla gelato



Starry Night Café

6371 South? Farmington, 877 6306

Closed Monday and Tuesday

APPETIZER OPTIONS

Warm Sweet-Potato Soup

With soft-boiled Vermont goat cheese crostini

Rainbow Sashimi and Grilled-Pepper Salad

With toasted cucumber sticks, Vermont feta, mixed greens
and maple-sherry vinaigrette

ENTREE OPTIONS

Forbidden Rice and Champlain Valley Creamery

Triple Crème Risotto With rhubarb port reduction

Grilled Pork Loin

With Green Mountain blue cheese mashed potatoes, wild mushrooms,
maple-glazed chutney and red wine sauce

Szechuan, Roasted Tomato and Asparagus Ragout

With grilled Parmesan potato cake, wild garlic and
shaved Vermont Applesauce

DESSERT OPTIONS

Carrot Cake

With local organic maple cream, sherry chocolate

Warm Strawberry-Rhubarb Crisp

With housemade vanilla ice cream

\$35



APRIL 27-MAY 4

VERGENNES • NORTH FERRISBURG



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APRIL 27-MAY 4

BRISTOL • MIDDLEBURY • NEW HAVEN

Bobcat Café

5 Main Street, Bristol, 455-3311

SPECIALTY OPTIONS

Baby Arugula Salad
With lemon, olive oil, fennel
cheese and Mary Knoll Farms
chickens liver paté on grilled bread

Mexican-Style Lamb Stew
With roasted potatoes and
fresh cheese

Danish Brioche Cheesecake
With honey walnut crust,
brandy cherry and rosemary-
almond streusel

ENTREE OPTIONS

**Black Pepper-Seared
Swordfish**

With black potato hash dander
and pepper-and-olive tapenade

**Taylor Farms Smoked-
Gouda and Spring-Onion
Risotto Cakes**

With mushroom, beef, arugula,
peas and roasted kale with
red wine and pine nuts

**Vermont Veal and
Cheese Meat Loaf**

With garlic mashed potatoes and
rosemary honey mustard sauce

DESSERT OPTIONS

**Chocolate Caramel
Cheesecake**

With cream cheese and whipped cream

Warm Gingerbread

With cranberry jam and
crushed orange

Maple Cream Brûlée

Made with Hillborn's maple syrup
maple syrup

125



Two Brothers Tavern

66 Main Street, Middlebury, 354-0002

Full descriptions on online menu.

45 NEW

SPECIALTY OPTIONS

Field Greens
Fresh greens, vegetables and sprouts
seasoned with balsamic vinegar
balsamic vinaigrette

Cheese Salad

Cup of Cabot Cheddar
and Ale Soup

ENTREE OPTIONS

Mushroom Flatbread

Baked Mac 'n' Cheese

Shepherd's Pie

45 NEW

SPECIALTY OPTIONS

Field Greens

Cheese Salad

Cup of Cabot Cheddar
and Ale Soup

Asiago Polenta Fries

Baked Spinach and
Artichoke Hangovers

ENTREE OPTIONS

Beef Stroganoff

Smoked Haddock

Santa Fe Tortellini

With spicy Capers and chicken

DESSERT OPTIONS

Chocolate Porter Cake

Apple Crisp

Carrot Cake

Chocolate Fudge

Breville à la Mode

Coke Brûlée



good stuff in... good stuff out



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Tourterelle

3629 Ethan Allen Highway, New Haven, 453-4309

Closed Monday and Tuesday

SPECIALTY OPTIONS

Tourterelle Salad

Asiago, arugula, roasted pecans
caramelized onion and Vermont goat
cheese in balsamic vinaigrette

Soup du Jour

Don du Saison

Seasonal soup, hot, smoky and
creamy, served with corn
pancakes and maple syrup

Charcuterie

House-made cold cuts with
cornichons, cucumber relish and
mustard sauce

ENTREE OPTIONS

Chinese Brioche Steak

Grilled Smoked Pork tenderloin
with garlic mashed potatoes and
mushrooms in a white
cream sauce

Cashmere au Fenouil

Carrot and fenouil root-rotated
and with grilled asparagus and
Provençal tomato on a paper shell
sauce

Delice Vegetarian

Open face lasagna with lentils, port,
mushrooms, hand mushrooms and
red pepper sauce

DESSERT OPTIONS

Strawberry-Rhubarb Crisp

Served with homemade ice cream

Chocolate Orbit Cake

Served with chocolate orange
and vanilla ice cream

Sorbet du Jour

Served with Tourterelle cookies

125



Three Tomatoes Trattoria

80 Newhams Row, Bradford, 747-7747

Pan-Seared & Shrimp

With Vermont honey, salsa verde and Parmesanagratins

Artichoke, Kale, Apple, Walnuts and Beets
In a blue-cheese-butter milk vinaigrette

Spicy Vermont Sausage and Broccoli Rabe

With garlic wine, stock, herbs, sweet butter and cranberry paste

Tuscan Bread Pudding

With Vermont maple syrup and whipped cream

\$15



Café Provence

13 Center Street, Brandon, 847-9007

See full descriptions for lunch and dinner online.

\$10/2 COURSES or \$15/3 COURSES LUNCH SPECIALS AVAILABLE

\$25 DINNER MENU

APPETIZER OF THE DAY

Baby Spinach Salad in Asiago Cheese Cup

Red Beet Salad

ENTREE OPTIONS

Chicken Nigelle

Filet of Sole

**Roasted-Vegetable Croque
Provencal**

DESSERT OF THE DAY

Chocolate-Mousse Tartlet

Fresh-Fruit Tartlet

\$35 DINNER MENU

APPETIZER OF THE DAY

Seasoned, Curried Caulamari

Escargot Nigelle

Cesear Salad

ENTREE OPTIONS

Filet of Sole

Asparagus-Seared Scallops

**Chicken Breast Baked in
Puff Pastry**

DESSERT OF THE DAY

Croque

With orange-puffty cream, caramel
sauce and vanilla ice cream

Baked Alaska

With red berry sorbet and
raspberry sauce

The Red Clover Inn & Restaurant

1 Woodburd Drive, Mendon 715-2550

Closed Tuesday and Wednesday

APPETIZER OPTIONS

**Potato, Parsnip and
Leek Soup**

With salt and chives and fresh herbs

Housemade Ricotta Crostini

With roasted egg and caper and
chickpea mushrooms

Salad of Organic Greens

Dressed with house-made olive
oil vinaigrette

ENTREE OPTIONS

**Pan-Seared Wild Alaskan
Sockeye Salmon**

With roasted sweetcorn, petite
spinach and sautéed ramps

**Pan-Seared Chicken
Breast and Thigh**

With sautéed spaghetti squash
and roasted root vegetables

Grilled Portuguese Steak

Topped with a fried egg and
served with house steak fries and
white cheddar potatoes

Vegetarian Risotto

With sautéed ramps, fresh herbs,
petite spinach and sautéed
beetroot slices

DESSERT OPTIONS

**Lime-Apricot-Glazed
Peach Torte**

In Times split crust, with French
vanilla ice cream

**Warm Cinnamon-Spiced
Double-Chocolate Cake**

With dark chocolate sauce and
Vermont cream

**Tan's Pineapple
Key Lime Pie**

In a graham-cracker and walnut
crust with Vermont whipped cream

\$35

The Red Clover Inn
Restaurant & Tavern



TAKE A COOKING CLASS!

THE LEARNING CENTER AT HEALTHY LIVING

**Kids in the Kitchen:
Rice Pudding!**

Monday, April 30th

3:30 - 4:30 pm

Hands-on \$25

pre-registration is required

**In the Seasonal Kitchen
with Michael Benoit**

Wednesday, May 3rd

3:30 - 5:00 pm

Dinner & Tour \$50

pre-registration is required

To reserve your place or to see our class schedule, visit our website or call

Sauce Boss:

Secrets of a Southerner

Thursday, May 3rd

3:30 - 5:00 pm

Hands-on \$35

pre-registration is required

Kick the Sugar Habit

with Dr. Stacy Harris

Tuesday, May 4th

3:30 - 5:00 pm

FREE

pre-registration is required

SEE US AT: 1000 MAIN STREET, SUITE 100, MENDON, MA 01949



APRIL 27-MAY 4

RUTLAND • MENDON • BRANDON



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APRIL 27-MAY 4

RANDOLPH • BETHEL • QUECHEE • WATERBURY



Morgan's Pub & Grill at the Three Stallion Inn

905 Stock Farm Road, Randolph, 726-5575

Closed Sunday and Monday

APPETIZER OF THE DAY

Crab Chowder Soup
With garlic cream

**Marinated Vermont
Oat Cheese**

With Vermont cheddar, hard cheese,
balsamic, olive oil and toasted
baguette

**Spinach, Apple, Bacon
and Eden Salad**

With Vermont maple vinaigrette

ENTREE OF THE DAY

**Artichoke and Spinach
Chicken Breast**

With a garlic herb-Tarragon crust
over creamy Vermont cheddar
mascarpone and cheese

Cider-Braised Peck Tenderloin

In Vermont maple, onion and glaze,
with cream and Roast potatoes on
garlic and roasted bread

**Spinach and Portobello
Lasagna**

With fire roasted red pepper and
tomato sauce and creamy garlic béchamel

DESSERT OFFINGS

Mini Cupcake Trio
Chocolate with orange cream
cheese frosting, carrot cake and
lemon tiramisu

Strawberry-Rhubarb Crisp
With vanilla ice cream

Flourless Chocolate Cake

925

THREE STALLION INN

at the Green Mountain State Farm
Lobby in Keene



Shepard's Pie Restaurant

5817 Woodstock Road, Quechee 261-4585

50 LUNCH SPECIAL

Grown-Up Grilled Cheese

Vermont cheddar Colby cheddar;
local organic tomato sauce, avocado,
fresh bread cups, local, double-cut
mushrooms bread baked nut,
house-fried chicken and a little pickles

Blue Hill Bay Mussels

Tender, plump mussels in house-
made, oyster, cream, and curry
breads and two slices of dried bread
for dipping

\$25 DINNER MENU

50 FILLING SPECIALS

Baby Spinach Salad
Local organic baby spinach, Fuji
apples, roasted pecans, dried
cranberries, Blue Lodge Farm
crumbled blue cheese and Vermont
maple balsamic dressing

Roasted Heirloom Beet Salad

Local golden and candy stripe beets
with arugula, balsamic cranberry
kibbideh, Farm-grown cheese, and
cherry-bacon vinaigrette with
balsamic drizzle

Mussels From Brussels

Wild Maine mussels, enhanced with
white wine and garlic, clear roasted
Roast potato, and fresh basil
pesto, topped with bread cut fries and
dressed in a little garlic-potato sauce

ENTREE OFFINGS

Classic Shepard's Pie

Local ground beef, home-grown,
sweet corn and marbled Vermont
potatoes

Adult Mac 'n' Cheese

Colby cheddar cheddar sauce, topped
with Vermont house, potato pasta
and served with buttery garlic bread

Stuffed Chicken Kibbideh

Lightly pounded and stuffed with
fire apples, roasted lamb chops and
fresh herbs, covered in local-cider
glaze, and served with wild rice and
balsamic vinaigrette

DESSERT OFFINGS

Homesmade Apple Crisp

Brownie Sundae

Vermont Maple Cream Pie

Harrington House Inn and Restaurant

66 North Road, Bethel 352-6094



Closed Tuesday

APPETIZER OFFINGS

New England Clam Chowder

Warm Pea Soup
With crappie belly and
pickled carrots

Pickled Shrimp

With radish, cucumber and
herbs salad

**Shaved Carrot, Beet and
Peanut Salad**

With red wine vinegar chicken and
roasted vegetables

Grilled Asparagus

With crisp pancetta, hard egg and
cherry vinaigrette

Spicy Salmon Tartare

With cucumber chip and avocado sauce

ENTREE OFFINGS

Curry Risotto

With wild rice, red lentils, chicken
and crisp chutney

Chicken Piccata

Local chicken, hard spring
vegetables and rice

Grilled Salmon

Local, sustainable pollock, cod, salmon,
arctic char, trout and olive oil

Grilled Potato Tenderloin

With bearnaise and potato stuffed
cucumbers and red wine sauce

Pan-Seared Scallops

With mushroom, goat cheese and
crisp lettuce

DESSERT OFFINGS

Chocolate Mousse

With raspberry Claret and cream

Carrot Cake

With cream cheese frosting

Maple Crème Caramel

935



Arvad's Grill and Pub

33 Main Street, Waterbury 244-8073

APPETIZER OFFINGS

Baby Spinach Salad

Fresh baby spinach topped with
Carpaccio chicken, roasted vegetables,
grape tomato and local house-made
dressing with house-made Vermont
maple Dijon vinaigrette

Chipotle Black-Tuna Cake

Crisped in house and served with
garlic soft-shell tomatoes and grape
tomatoes

Catch of the Day

An Arvad's original and best-seller the
Famous Catfish sandwich, served
with house sauce

ENTREE OFFINGS

(Glaze, fry, pasta available
for all dishes)

Buffalo Chicken Penne Bake

Arvad's house-made cheese sauce,
chunks of grilled chicken and Buffalo
sauce baked and topped with
Gorgonzola cheese

Suggested pairing: Trapp Lager

Golden Rule, Shore

Vermont Smoke and Cure

**Smoked Bone-In
Pork**
Served with fresh roasted peppers
and onions over gorgonzola pasta
and topped in smoked red hot fresh
shaved Parmesan

*Suggested pairing: Shipyard Ale,
Vermont, Shore, Golden Rule*

Mediterranean Pasta

Fresh, seasonal vegetables in
dried tomatoes and spinach tossed
in white wine-feta-chicken sauce,
served over fresh baby pasta
*Suggested pairing: Shaw Farm
Pigeon Lake white wine, Shore Ale*

DESSERT OFFINGS

Tollhouse Pie

Slices of chocolate chip cookies per
serving with local Jersey's vanilla bean
cream, milk and a cherry

Berry Crisp

Made in house and served warm
with local Jersey's vanilla bean
ice cream

935

Shepard's Pie Restaurant

ARVAD'S
GRILL & PUB

Hen of the Wood at the Grist Mill

82 Stone Street, Waterbury 344-7300

For Vermont Restaurant Week, chef Eric Warnstedt will offer a three-course menu, featuring any appetizer, entrée, and dessert or cheese plate for \$35. To best utilize the freshest seasonal produce, the bill of fare will change nightly.

Closed Sunday and Monday

\$35

HEN OF THE WOOD

4-6 PM AT THE GRIST MILL 4-6 PM



Prohibition Pig

23 S. Main Street, Waterbury 344-4130

\$15 AND \$25 DINNER MENUS

APPETIZER OR SALAD

Pork Cracklings
Dusted with the house spice blend

Street-Potato Muffins
With honey butter

Hash Puppies
With maple cornbutter

The Pig's Pickled Veggies
With a drink, if you want

ADD SOMETHING OPTIONAL

Served on a sweet potato bun with a house pickle

Chopped Pork
Eastern North Carolina style with slaw on top

Pulled Chicken
With sweet onion relish

Quarter-Pound, Grass-Fed Burger
With lettuce and pickled onions

Veggie Burger
With black-eyed peas and hot, smoky cranberry and Laughlin's Lotus ketchup

DRINKABLE OPTIONS

Served with two sides and hash puppies

Chopped Pork Barbecue
Eastern North Carolina style

Smoked Chicken
Crispy-skinned chicken, white bread

Smoked Beef Brisket
Twelve-hour wet smoked

Smoked Tempeh
With sweet potato and barbecue sauce and roasted veggie

DESSERT OPTIONS

Apple Cider Doughnut Holes
Served with maple caramel

Sweet Potato Bread Pudding
With maple custard and Vermont blueberries

PROHIBITION



PIG

Michael's on the Hill

4382 Waterbury Street Road, Waterbury Center, 344-7438

Closed Thursday

CHEESE & BEER TASTING MENU

Roasted-Onion and Salmon Soup

With dill-baked chicken wrap

Blueberry Cheesecake, Seasonal Dessert, Belgium

Double IPA-Glazed Pork and Local-Cheese Meatballs

With spring herb salad

Almond Honey Tiramisu, Waterbury, VT

Brown-Ale and Mustard-Braised Brisket

With Taylor Farm smoked gouda, caramel potatoes and chives

Smoky-potato Brown Sugar Ale, Portsmouth, NH

Chocolate-Mascarpone Pot au Cream

With slow-roasted caper and plant protein

North Coast Brewing Company, Old Republic, Portland, ME

Green Mountain Coffee or Vermont Artisan Tea selections

\$35



MICHAEL'S
ON THE HILL

The Reservoir

35 Main Street, Waterbury 344-7007

APPETIZER OF YOURS

Shrimp Satay

With maple soy glaze, spring onions and cucumber over Vermont kimchee

Sea Puppies

Panko-crusted local "Butterfish," stuffed with Vermont goat cheese, served with maple-Balsamic onion macarons

ENTREE OPTIONS

Braised Beef Sandwich

House-braised Highland beef and onion slaw and Cabot cheddar, served on a Red River Baking Co. bun

Stuffed Peppers

Topped with a plant tomato ragu

DESSERT OF YOURS

Caramelized Apple Cornbread

Served with house-made vanilla ice cream

\$15



The
RESERVOIR



APRIL 27-MAY 4

WATERBURY

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APRIL 27-MAY 4

WAITSTAFF • RICHMOND



FIND US ON
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your phone.

Upload photos
of your meals
(see p.3) and
check in for
daily contests
and giveaways.

Big Picture Café and Theater

48 Currier Road (off Route 303) Whitfield, 486 9694

Full descriptions on online menu.

40 LUNCH SPECIAL

SOUP OF THE DAY

Soup du Jour
White Bean Soup
With Greens

Red Pepper and Cash Blanche
Switchback Slow Burn Chili

SANDWICH OPTIONS

Grilled Cheese
\$6.75

Turkey Sandwich

DESSERT

Choice of Cookie

\$25 DINNER MENU

APPETIZER

Small House Salad
Served with maple corned

ENTREE OPTIONS

Roasted Pork Loins

Tenderloin Roast Chicken

Brined Beef With Sweet
Potato Risotto

Roasted Butternut-
Squash Tortada

Sweet Potato Crepe

Famous Fish Tacos

The Burgers

Pick from the Big Picture burger
with house-made French Fry, blue
cheese, roasted mushrooms and
onions or house-braised burger
with beans and Cash Shredder

DESSERT

Any Homemade Dessert
Cheese include maple doughnut
brownie pudding, chocolate cran-
sicle with pecan crust and Key
lime pie

BIG PICTURE
Café • Theater

The Kitchen Table Bistro

9640 W Main Street, Richmond 404 9436

Each evening this restaurant will offer three courses from its entire menu to
Vermont Newmarket Week diners. Menu change daily.
Closed Sunday and Monday

The menu below is a sample.

APPETIZER OPTIONS

Cornmeal Fried
House Pickles
With smoked pork-chili

House-Smoked Vermont-
Pork-Jowl Branzetta
With grilled ramps and
pickled onions

Asparagus Soup
With ramp leaves cream

ENTREE OPTIONS

Maple-roast Ricotta Gnocchi
With ramped mushrooms and
Vermont chutney

Milk Braised Vermont Pork
Shoeder
With fall squash, ramp asparagus
and roasted potatoes

Stuffed Cornishish Quail
With N.Y. Gretty Gosh Company
pickles, roasted pecan cauliflower
puffs, pork sausage

DESSERT OPTIONS

Open Faced
Chocolate-Coffee Soufflé
With roasted almonds and vanilla
crème anglaise

Warm Maple's Summer
Blueberry Buckle
With Vermont honey cream

Southern Chocolate Cake
With raspberry sorbet and
chocolate sauce

\$25



The Mad Taco

2 Village Square, Whitfield, 486 3832

To make use of the freshest, highest-quality
ingredients as they become available,
the Mad Taco is featuring a chef's tasting
menu for \$25. The tasting can be adjusted to
suit any dietary needs or restrictions.

The menu below is a sample.

Open Faced Panchetta Sandwich

Pork Belly Tacos

House-made Chorizo Chilaquiles

Seashore and Chorizo Stew

Leaves Tacos

\$25



Toscana Café Bistro

27 Bridge Street, Richmond, 404 9140

Closed Monday

APPETIZER OPTIONS

Creamy Potato-Garlic Soup

Crispy Artichoke Hearts
With lemon sack and fresh greens

Tuscan Crostini du Jour
On Red River Baking Co. bread

SALAD OPTIONS

Petite Market Salad of
Mixed Lettuces

Choice of fresh herb vinaigrette,
creamy dill, or oil and vinegar

Petite Caesar Salad

With Asiago and garlic herb
croutons

ENTREE OPTIONS

Chicken Piccata

With artichoke hearts, rosemary
tomatoes and capers in a white-wine
butter sauce

Wild Mushroom Ravioli
With Gorgonzola cream, roasted
garlic, asparagus and truffle

Vermont Maple-Braised
Pork Chop

With apple and onion chutney,
glutinous-roasted potatoes and roasted
vegetables

DESSERT OPTIONS

Strawberry-Rhubarb Cheesecake
Organic Gelatin Geléeux cheese
of a variety of fruits

Cappuccino Chocolate
Mousse

Creme Brûlée

\$25



Frida's Taqueria and Grill

128 Main Street, Stowe, 05633 0303

\$10 LUNCH SPECIAL

Tacos are made to order and are served on special bread, topped with cheese. Includes a non-alcoholic drink.

TOWNS OFFERS

Carnitas

Braised-spiced pork, ground black beans, pico de gallo, guacamole and shredded cheese

Pollo

Grilled fresh chicken with Chivancho cheese, sautéed black beans, guacamole and shredded cheese

Pescado

Marinated grilled fish, sautéed black beans, pico de gallo, guacamole and shredded cheese

Verduras

Marinated potatoes, mushrooms, poblano recipe and grilled cheese

\$25 DINNER MENU

FISH

Ceviche

Sea bass lightly cured with citrus and crispy tortilla

BEEF

Cabrito

Flattie of carne asada, slow cooked. Yucca root, corn with fresh tortillas, salsa, cornmeal and beans, cream and butter

DESSERT OFFERS

Fruit

Churros

Almond Cake

Chocolate Tart

Hourglass at Stowe Mountain Lodge

7402 Mountain Road, Stowe, 05630



APPETIZER OFFERS

Heirloom Tomato Soup

With local chicken stock

Salad of Gathered Greens

With Vermont maple balsamic vinaigrette

ENTREE OFFERS

Signature Truffled Beef Pot Roast

With whipped potatoes, spring carrots, applesauce and cranberry

Roast Natural Chicken Breast

With roasted garlicky sweet peas, cider-marinated bacon and pan-baked

Pan-Seared Steelhead Salmon

With sweet and sour glaze, roasted lentils, sautéed asparagus and micro cilantro

DESSERT OFFERS

All desserts come with coffee or tea.

Lemon and Olive-Oil Pound Cake

With blackberry sauce and cream brulée sauce

Hot Cocoa Pot de Crème

With almond shortbread and house-made marshmallows

\$25



Pie in the Sky

400 Main Street, Stowe, 05633 0300

WINTER OFFERS

Soup Special

Minestrone Soup

DESSERT

Cheese Salad for Two

Crisp romaine tossed with croutons, star anise Caesar dressing and topped with fresh-grated Parmesan

THIRD

Small Specialty Pies for Two

Choose any two on the menu, including the Thai Pie or Flute Banana Clio Vagale with white cheese

DINNER FOR TWO \$25

PIE



IN THE SKY

Picasso Pizzeria & Lounge

1800 Main Street, Stowe, 05633-0411

APPETIZER OFFERS

Soup of the Day

Seasonally inspired homemade soup, served with fresh bread

Garden Salad

Homemade lettuce, tomatoes, and onions, cucumbers, red onions and carrots with your choice of dressing

Cheese Salad

Fresh seasonal herbs with garlic croutons, fresh Parmesan and Caesar dressing

Briecheetta

Grilled Stowe Mountain briecheetta topped with Maplebrook Farm fresh mozzarella and grape tomatoes, tossed with olive oil, garlic and basil, finished with a drizzle of balsamic or dressing

ENTREE OFFERS

Personal Pizzas

Create your own or choose one of our specialty pies

Pan-Roasted Salmon

Served with maple-cranberry glaze, roasted sweet potatoes and roasted asparagus

Vegetable Napolis

Grilled polenta layered with grilled mushrooms and asparagus in a creamy root and artichoke puree with roasted red-pepper confit

Chicken Marsala

All-natural chicken breast marinated with sweet Marsala wine and mushrooms, served with roasted fingerling potatoes and roasted mixed vegetables

Pettinaccio Alfredo

Herb-infused cream and cheese sauce, topped with grilled Stowe Mountain chicken, with choice of one topping

DESSERT OFFERS

Cappuccino

Latte

Cannoli

Homemade Espresso-Chocolate-Chip Cheesecake

\$25

Picasso

PIZZERIA & LOUNGE



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Connie's Kitchen

48 Main Street, Hardwick, 475-6107

Closed/Sunday

LUNCH SPECIAL

Build Your Own Sandwich

Served on the bakery's own bread

Chloro of Madhouse Munchies

Homemade Cookie

Choose between chocolate chip, ginger, oatmeal chocolate chip
with walnuts, oatmeal raisin or peanut butter

\$10



Lago Trattoria & Catering

95 Main Street, Newport, 334-4022

Closed/Sunday

FIRST COURSE OPTIONS

Bruschetta

With Tuscan olive, Wassup apple, marinade and granaatta di Parma

Seafood Cake

A lightly coated cake of fresh scallops, crab, halibut, bread crumbs and
local herbs, served with lemon aioli

SECOND COURSE

Homemade Raviole

Smoked chicken and mushrooms filled pasta in
wild mushroom sauce

THIRD COURSE OPTIONS

Steak au Poivre

Made with Black Angus steaks

Catch of the Day

The evening's fish special

DESSERT

Chef's Creation

\$35



The East Side Restaurant

47 Landing Street, Newport, 334-4340

\$10 LUNCH SPECIAL

A mouthwatering beverage
is included with lunch

ENTREE OPTIONS

Vermont Panini and Soup

Roux and Vermont sharp cheddar
cheese on wheat bread, grilled and
served with soup du jour

Gorgonzola Steak Salad

Spinach Raviole

DESSERT

Dessert du Jour

\$25 DINNER MENU

APPETIZER OPTIONS

Baked Oysters

Oysters baked on the half shell with
fresh garlic, spinach, lemon and a
sprinkle of Parmesan

Deep-Fried Cheese Curds

Hand breaded and deep-fried, served
with maple aioli, ranch dipping sauce

Hobnobers Shrimpers

Shrimp shrimp stuffed with
balsamic cheese blend, breaded and
deep fried, with sweet onion sauce
for dipping

ENTREE OPTIONS

Pumpkin Raviole

With sautéed red peppers, dried
minion and fresh spinach in
an apple chutney sauce, topped with
cream and mozzarella and font cheese

Steak au Poivre

Grilled sirloin, finished with brown
peppercorn sauce

Dijon-Crusted Salmon

Atlantic salmon with a herb-Dijon
crust, baked and finished with a light
Dijon cream sauce

DESSERT

Dessert du Jour



Le Belvédère

130 Main Street, Newport, 487-1476

Closed Monday and Tuesday

APPETIZER OPTIONS

Diver Scallops

Scallops, served with a couple
breadcrumbs

Mushroom Bruschetta

Cheesy mushroom with garlic and
a sprinkle of Gorgonzola cheese

Veal Stragossini

Signature marinade in an open-
faced stragossini

BLT Salad

Grilled chicken, tomatoes and bacon
and olive with vinaigrette dressing

ENTREE OPTIONS

Pilaf Mignon

With coated portabella port wine
demi, glaze and mushroom sauce

Vermont CheeseBowl

Filled with Hollandaise Farm venison
sausage and ricotta, and topped with
lightly smoked mushroom sauce

Veganarian CheeseBowl

Filled with roasted peppers, grilled
asparagus, roasted garlic, ricotta and
Hollandaise, then topped with lightly
smoked mushroom sauce

APPETIZER OPTIONS

Pork Tenderloin Medallions

Culinary created and served with a
Pineapple sauce

CHILDREN'S MEALS AND SALMON

Mixed up in various forms
with roasted vegetables or glass
grapefruit. Glass of juice comes

DESSERT OPTIONS

Chocolate Love Cake

Crème Brûlée

Bread Pudding

\$35



Steeple Market

1096 Main Street, Fairfax, 848-0872

APPETIZER OPTIONS

Homemade Crab Cakes
With remoulade sauce

Stuffed Portobello Mushroom

Suggested pairing: Kim Crawford Sauvignon Blanc

ENTREE OPTIONS

Pan-Seared Pork Loin

With roasted Parmesan-crust, apple-glazed baby carrots and fried potatoes

Suggested pairing: Pinot Noir or Red Blend

Pan-Seared Tuna on Polenta

In Medallion sauce with quinoa rice and roasted asparagus

Suggested pairing: Decey's Two Cabernet Sauvignon

DESSERT OPTIONS

White- and Dark-Chocolate Mousse

Raspberry Cheesecake

Suggested pairing: Decey's Two Cabernet

45



Cosmic Bakery & Café

30 S. Main Street, St. Albans 372-4600

Closed Sunday

6:00 LUNCH SPECIAL

ENTREE OPTIONS

All lunch specials come with coffee, juice or milk

The Full Vermont Salad

Turkey-Bacon Classic Sandwich

Curried-Chicken Sandwich

Spicy Melt

DESSERT

Summer Mini Cupcake

425 DINNER

APPETIZER OF THE DAY

Turkey-Baked Potato Skins

Pair with Decey's Two Cabernet or Trapp's Vermont Amber Lager

Stuffed Mushrooms

With caramelized, sun-dried tomatoes, artichokes and caramelized onions

Pair with Decey's Two Cabernet or Trapp's Vermont Amber Lager

Spicy Thai Duck Wings

Pair with Villa Pinot Noir or Algonquin White Ale

Cosmic
BAKERY & CAFE

One Federal

1 Federal Street, St. Albans, 374-0320

APPETIZER OF THE DAY

Maple-Parsnip Soup
With sweet corn and very good wine

Mixed Greens Salad

ENTREE OPTIONS

Butternut-Squash Risotto

With Gruyère, fresh herbs in a whole grain, roasted cream sauce

Maple-Braised Pork Chop

With apple chutney

Baked Smelt, Shrimp and Haddock Roast

With homemade seafood stuffing and a warm butter duxelle

DESSERT

Lemon Soufflé

With raspberry sauce

45

**ONE
FEDERAL**

RESTAURANT & LOUNGE

Blue Paddle Bistro

380 Route 2, South Hero, 372-4614

Closed Sunday, Monday and Tuesday

APPETIZER OPTIONS

Soup du Jour

Tuna Tartare

Sushi-grade tuna with pickled ginger, miso, olive oil and capers

Duck Leg Confit

With crispy pan-fried crab and lobster, stuffed with a warm maple butter

Seared Tiger Shrimp

With sweet potato and dijon, adobo yellow rice, cilantro and green onion sauce

Veggie Spring Rolls

With spicy aioli

Spinach and Arugula Salad

With fresh strawberries, roasted maple pecans and Gorgonzola or house-baked warm baguette

ENTREE OPTIONS

Osso Buco

Braised in pink chianti, slowly cooked and served with a green-corn and Asiago potato purée, blood orange puree and grilled asparagus

Mushroom and Vegetable Pasta

With portobello mushrooms, roasted red peppers, shiitake and goat cheese in a braised tomato-cream sauce, tossed with linguine

Seafood Risotto

U-12 sea scallops and chunks of lobster meat in a roasted red pepper, cream, garlic, onion and orange sauce with grilled asparagus

Pan-Roasted Duck Breast

With truffled morels and roasted sweet potatoes, whole grain mustard and gorgonzola cheese and roasted vegetables

DESSERT OPTIONS

**Island House-made Ice Cream/
Pink Grapefruit Sorbet**

Brownie Sundae

45



**BLUE PADDLE
BISTRO**



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The Black Door

44 Main Street Montpelier, 525-0470

Closed Montpelier Tuesday

APPETIZER SPECIALS

Garlic Mushrooms
An assortment of mushrooms
in roasted garlic sauce with
spicy pecans

Garlic Shrimp
Pan-seared shrimp in roasted
garlic sauce

Spanish Meats
Spicy chorizo, cold chorizo and
Serrano ham, served with bread

ENTREE SPECIALS

Pasta
Locally made pasta served with
homemade marinara or garlic-
white wine sauce

Seafood Steer
An assortment of fresh seafood with
white wine fish stock and Spanish
peppers

Hamburger
Local beef burger, served with fries
and avocado milk

DESSERT OPTIONS

Flourless Chocolate Cake

Pots de Creme

**Chocolate Chip Cookie-
Brownie**

15



The Mad Taco

72 Main Street, Montpelier 225-6038

*To make use of the freshest, highest-quality
ingredients as they become available,
the Mad Taco is featuring a chef's tasting
menu for \$25. The tasting can be adjusted to
suit any dietary needs or restrictions.*

The menu below is a sample.

Open-Faced Porchetta Sandwich

Pork-Belly Tacos

House-made Charrito Chilequile

Seabass and Chorizo Skew

Lebanese Tacos

15



Kismet

22 State Street Montpelier, 523-8446

Closed Montpelier Tuesday

APPETIZER SPECIALS

Mock Cucumber
Crisp, fried cucumber marinated with
lemon and olive oil

Beet Salad
Roasted beets, candied nuts, goat
cheese dressing and toasted seeds

Microgreens
Tiny greens, cheese, roasted apple
and mock croutons

ENTREE SPECIALS

Lasnik Burger
Served on a housemade bun with
potato, cheese, tomato and onion

Fish-Cake Burger
Pan-fried poached cod, parsley
and lemon with poached eggs and
lemon-thyme hollandaise

Lobster au Coquille
Maine lobster, chilled in cream,
with capers, tomato, herbs and potato

DESSERT SPECIALS

Stuffed Quail
Spiced quail and lemon on quince
sauce with baby greens

Spanakopita
Filled with local spinach, herbs,
feta and seasonal olive oil, served
with tomato and green salad

Bagna Cauda
Baby spring vegetables, poached
egg and warm bagna

DESSERT OPTIONS

Chocolate Crepes

Mint Ice Cream

With ginger syrup

Maple-Crisco Brûlée

15

kismet

Positive Pie 2

22 State Street, Montpelier, 523-0438

APPETIZER SPECIALS

Bacon & Salad
Mixed greens, cucumber, and onion, avocado, cheese and
bacon, housemade vinaigrette

Bruschetta
Cluster tomatoes, Napa cabbage, fresh mozzarella, red onion,
avocado, basil and olive tapenade

Miso Maki
Miso-jarcho blue marlin, applewood-smoked bacon,
Cold Yellow cedar and herb aromatics

ENTREE SPECIALS

Peppercorn-Grated Steak
Grilled New York strip with peppercorn, roasted Gorgonzola,
braised root vegetables and bread-crust fries

Marinated Sea Bass
With citrus marinade, grilled onion, peas, cherries, almonds
and chorizo line vinaigrette

DESSERT

Pan-seared scallops, chorizo, bread, lemon and spinach

DESSERT OPTIONS

Choose from any of the desserts of the day.

15



Salt

207 Burr Street, Montpelier, 329 8676

Grand Menu

APPETIZER OPTIONS

Rabbit Caudin Tartlette
With fig jam

Starch Plate

Three-ounce steamed bun with
spiced pork loin, sautéed local beans
and veggie tartare with pickled
shallots. Muste morsels in herb oil
with white bean puree

Salad

Fruity greens, radish, sea chives,
wasabi and toasted almonds

MEAT & FISH OPTIONS

**Gluten and Rosemary-Oil-
Poached Cod**

In steel broth, with fennel, carrot
and wild rice

Consommé

With smoked pork, steamed pork,
dark eggplant and sea urchin oil

Leaven-Pepper Fettuccine

With meaty pasta, wild greens,
Salsiccia, wild mushrooms and
Alpine style cheese

DESSERT OPTIONS

**Strawberry and Cracked
Pepper Ice Cream**
With turnip puree

Current Plate de Fruit

Flourless Chocolate Cake
With Dreyer Hazelnut cheese

\$25

salt

Three Penny Taproom

106 Main Street, Montpelier, 329 4077

To best utilize the freshest seasonal produce, the chef changes the menu daily.

The menu below is a sample.

This special will be served between noon and 8 p.m., Monday through Friday
and 1 p.m. to 7 p.m., Saturday and Sunday.

WISCONSIN SPECIAL

Choose any two items from the entire menu.

White Bean Gaspacho Shot

Radish and Cultured-Butter Tea Sandwich

Cured Joint, Parsley Root and Radish Green

Milk-Brained Pork and Peppercorned Trout

Spring Lettuce and Roasted-Cippolini Salad

Bayley Hazen Blue and Fried Black Walnut



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The Foundry Pub & Grille

800 Jay Peak Road, Jay, 327 2550

APPETIZER OPTIONS

French Onion Soup
Caramelized onions, Swiss cheese,
and onion and Swiss cheese gratin

Duck Pockets

Two breaded duck breasts, caramelized
onions and Colby cheddar
in maple mustard with apple-
cinnamon paper wrap

Baby Spinach Salad

With apple, thyme vinaigrette,
smoked Colby cheddar, orange,
applewood smoked sausage
croutons and grilled
Mediterranean apples

ENTREE OPTIONS

Cedar-Planked Salmon
Pineapple, fire, sautéed cream
potatoes and lemongrass-rubbed ribs

Grilled, Stewed Sirloin

Apple, onion and herbs sauce, served
with roasted shallots. Macaroni de
Vaucluse and parmesan pasta

Grilled Chicken Paillard

With herb sauce, wild mushrooms,
sage and wild rice pilaf

DESSERT OPTIONS

Brandy Snap Basket
Filled with white chocolate sauce and
a medley of fresh berries

Vanilla Bean Crème Brûlée

Chocolate Lava Cake

Served with raspberry sauce

\$25



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